

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

1555 Berger Drive, Suite 300, San Jose, CA 95112-2716

Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0262069 - KHAZANA BY CHEF SANJEEV KAPOOR	Site Address 339 UNIVERSITY AV, PALO ALTO, CA 94301	Inspection Date 07/31/2024
Program PR0384322 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name KHAZANA PALO ALTO INC	Inspection Time 13:50 - 14:45
Inspected By ALELI CRUTCHFIELD	Inspection Type LIMITED INSPECTION	Consent By LALIT

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Observed exposed electrical lines/conduits etc in the basement where food prep was conducted by previous owner. Observed a hand sink and food prep sink in this area. Waste plumbing line observed to be contained with a steel container that spans the length of a plumbing line. Per chef, at this time food prep will not be conducted in the basement.

[CA]Should this facility decide to conduct food prep downstairs, conduits must be installed within walls and ceilings as much as practicable, and if not they shall be mounted or enclosed to facilitate cleaning. The walls and ceilings of all rooms where food prep is conducted shall be of a durable, smooth, nonabsorbent, light colored and easily cleanable surface.

Correct this by 9/30 should you plan to conduct food prep downstairs. Submittal of plans may be required.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
ambient	walk in	40.00 Fahrenheit	
ambient	bar unit	30.00 Fahrenheit	
quaternary ammonium	3 comp sink dispenser	200.00 PPM	
water	3 comp sink	130.00 Fahrenheit	
ambient	2 door prep unit- both	30.00 Fahrenheit	
chlorine	dishwasher upright	50.00 PPM	
water	hand sinks- all	100.00 Fahrenheit	
ambient	freezer	10.00 Fahrenheit	
chlorine	bar dishwasher	50.00 PPM	
ambient	prep unit 4 drawer- both	39.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: Khazana by Chef Sanjeev Kapoor

NEW OWNER: Khazana Palo Alto Inc.

The applicant has completed the change of ownership application process for an Environmental Health Permit. The permit category for this facility is FP14. An invoice for the permit fee in the amount of \$1723.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 8/01/2024 - 07/31/2025. This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate. An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

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***Structural Review inspection conducted on 7/31/2024.**

***Permit condition: Smooth, easily cleanable, non absorbent, light colored ceiling will be required if food prep is conducted in the basement.**

***Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.**

When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **8/14/2024**. Any major change in menu or any change in ownership must have prior approval by this Department. This may require structural and/or equipment changes or remodeling to accommodate new operations.

Legend:

[CA]	Corrective Action
[COS]	Corrected on Site
[N]	Needs Improvement
[NA]	Not Applicable
[NO]	Not Observed
[PBI]	Performance-based Inspection
[PHF]	Potentially Hazardous Food
[PIC]	Person in Charge
[PPM]	Part per Million
[S]	Satisfactory
[SA]	Suitable Alternative
[TPHC]	Time as a Public Health Control



Received By: lalit singh
head chef

Signed On: July 31, 2024